All food & beverage is subject to a 20% facility fee.

Meeting space rental and other related services are subject to 9% NH State sales tax.

Consumption of raw or undercooked fish, shellfish, meat or eggs may increase the risk of foodborne illness.
All Breakfast buffets require a minimum of 25 people. Prices listed are per person.

**The Rye Beach Buffet | 13**
- Hard Boiled Eggs
- Yogurt Parfait Bar
- Granola | Fresh Fruit & Berries
- Freshly Baked Croissants
- Muffins | Danishes
- Hot Cinnamon Oatmeal Station
- Brown Sugar | Golden Raisins
- Dried Fruits | Dates
- Freshly Brewed Coffee and Herbal Teas
- Assorted Chilled Fruit Juices

**Healthy Choice | 15**
- Yogurt Parfait Bar
- Granola, Fresh Fruit & Berries
- Egg White Frittata
- Spinach | Red Pepper
- Steel Cut Oatmeal Bar
- Brown Sugar | Golden Raisins
- Dried Fruits & Dates
- Honey Wheat English Muffins
- Bottled Waters
- Freshly Brewed Coffee and Herbal Teas

**The Hampton Beach Buffet | 17**
- Farm Fresh Scrambled Eggs
- Herb Roasted Breakfast Potatoes
- Smoked Bacon
- Freshly Baked Croissants
- Yogurt Parfait Bar
- Granola | Fresh Fruit & Berries
- Assorted Bagels & Jams
- Flavored Cream Cheeses
- Freshly Brewed Coffee and Herbal Teas
- Assorted Chilled Fruit Juices

**The Portsmouth Harbor Buffet | 24**
- Farm Fresh Scrambled Eggs
- Herb Roasted Breakfast Potatoes
- Smoked Bacon | Breakfast Sausage
- Crunchy French Toast | Berry Compote
- Buttermilk Pancakes
- Butter | Vermont Maple Syrup
- Freshly Baked Muffins
- Croissants | Pastries
- Assorted Yogurts
- House Made Granola
- Seasonal Fruit
- Freshly Brewed Coffee and Herbal Teas
- Assorted Chilled Fruit Juices

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**Breakfast Sandwiches** (per person)

- Smoked Bacon, Fried Egg | Cheddar Cheese | Croissant
- Sausage Patty | Fried Egg | Cheddar Cheese | Buttermilk Biscuit
- Tomato | Fried Egg White | Spinach | Swiss Cheese | Honey Wheat English Muffin

**Breakfast Accompaniments**

- Steel Cut Oatmeal | Golden Raisins | Brown Sugar
- Dried Fruits | Raisins
- Fruit Smoothies
- Assorted Bagels | Flavored Cream Cheeses | Jams
- Vanilla Yogurt Parfait Bar | Granola | Dates
- Fresh Berries | Honey Drizzle
- Fresh Whole Fruit
- Fresh Seasonal Sliced Fruit
- Assorted Granola | Protein Bars
- Vegetables Crudité | Buttermilk Herb Dip
- Red Pepper Hummus | Vegetable Sticks | Toasted Pita Triangles
- Smoked Salmon Display
- Chive & Onion Cream Cheese | Caper | Boiled Egg | Bagels
- Dozen Assorted Freshly Baked Cookies and Brownies

**Beverages**

- All Day Unlimited Coffee | Decaf | Tea Station (6 hrs)
- Coffee | Decaf | Tea Station (1.5 hrs)
- Assorted Soft Drinks | Seltzer or Bottled Spring Water
- Pitcher of Unsweetened Iced Tea or Lemonade

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3-COURSE platted lunch

All entrées served with:
Fresh Garden or Caesar Salad | Warm Rolls | Butter | Chef’s Selection of Starch
Fresh Vegetable | Dessert | Freshly Brewed Coffee and Herbal Teas

Entrées (Choose One or Two) per person

Chargrilled Steak Tips Au Jus 26
Baked Haddock | Lemon Butter | Herb Crumbs 25
Broiled Salmon | Lemon Tarragon Sauce 27
Chicken Parmigiana | Chef’s Choice Pasta 23
Chicken Cordon Bleu | Honey Mustard Cream Sauce 24
Roasted Vegetable en Croute | Tomato Basil Sauce 22

(Additional selections will incur an upcharge per selection)

Dessert (Choose One)

New York Style Cheesecake | Berry Compote
Vanilla Cream Profiterole | Chocolate Sauce
Cinnamon Apple Tartlet | Whipped Cream

(Specialty dessert options may incur an additional charge)

BOXED LUNCH per person | 20

All boxed lunches are labeled and include:

Sandwich or a Wrap
Cape Cod Potato Chips
Freshly Baked Cookie
Piece of Whole Fruit
Bottled Water or Soft drink

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All lunch buffets require a minimum of 25 people
Regular brewed coffee and herbal teas are included.

**Ashworth Deli | 22**
Chef’s Soup du Jour
Garden Salad | Cherry Tomatoes
Vegetables | Assorted Dressings
New England Country Potato Salad

Choose Three:
Carved Roast Beef | Roasted Turkey Breast
Black Forest Ham | Waldorf Chicken Salad
Assorted Domestic Cheeses
Ciabatta Rolls | Sliced Breads | Wraps
Peppers | Pickles | Red Onions
Dijon Mustard | Mayonnaise | Horseradish Cream
Cookies | Fresh Fruit
Assorted Soft Drinks

**The Sandbar | 26**
Chef’s Soup du Jour
Field Greens | Red Oak | Baby Spinach | Romaine Lettuce
Grilled Chicken | Chargrilled Steak Tips
Chopped Bacon | Cucumbers | Red Onions | Tomatoes | Carrots | Olives
Boiled Egg | Goat Cheese | Cheddar Cheese | Steamed Broccoli | Candied Nuts | Croutons
Assorted Vinaigrettes | Freshly Baked Artisan Rolls
Fresh Fruit Salad | Baked Brownies
Bottled Water

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All lunch buffets require a minimum of 25 people. 
Regular coffee, decaf coffee and assorted teas are included.

**Italian Feast** | $29
Vegetable Minestrone Soup
Classic Caesar Salad
Baked Cheese Manicotti | Melted Mozzarella
Chicken Marsala with Wild Mushroom
Baby Maine Shrimp | Fresh Basil Bruschetta | Farfalle
Italian Meatballs | Asiago Cheese
Fresh Green Beans
Baked Garlic Bread
Mini Cannolis | Chocolate Eclairs
Vanilla Crème Profiteroles | Italian Cookies
Assorted Soft Drinks

**Seacoast Lobster Bake** | MARKET
New England Clam Chowder with Oyster Crackers
Boiled Whole 1 lb Lobster (One per person)
Steamed Little Neck Clams | Garlic and Clam Broth
Boiled Baby Bliss Potatoes | Corn On The Cob
Corn Muffins | Cole Slaw
Fresh Watermelon
Assorted Soft Drinks

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# Passed hors d’oeuvres

*(Per 50 pieces)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellingtons</td>
<td>Horseradish Cream</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>Horseradish Chili Sauce</td>
</tr>
<tr>
<td>Skewered Fresh Mozzarella Pearls</td>
<td>Artichoke</td>
</tr>
<tr>
<td>Bay Scallops Wrapped in Bacon</td>
<td>Vermont Maple Syrup</td>
</tr>
<tr>
<td>Coconut Fried Shrimp</td>
<td>Sesame Ginger Sauce</td>
</tr>
<tr>
<td>Lump Crab Cakes</td>
<td>Spicy Remoulade</td>
</tr>
<tr>
<td>Seafood Stuffed Mushrooms</td>
<td>Shrimp</td>
</tr>
<tr>
<td>Lobster Quesadillas</td>
<td>Guacamole</td>
</tr>
<tr>
<td>Lobster Rangoon</td>
<td>Sweet &amp; Sour Sauce</td>
</tr>
<tr>
<td>Shaved Tenderloin Crostini</td>
<td>Caramelized Onions</td>
</tr>
<tr>
<td>Spinach and Cheese Stuffed Mushrooms</td>
<td>Asiago</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>95</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>Sweet &amp; Sour Sauce</td>
</tr>
<tr>
<td>Fried Cheese Ravioli</td>
<td>Chef’s Marinara Dip</td>
</tr>
<tr>
<td>Honey Butter Sesame Chicken</td>
<td>Toasted Sesame Seeds</td>
</tr>
<tr>
<td>Mini Meatballs (Swedish, Italian or Sweet &amp; Sour)</td>
<td>*Per 100 pcs</td>
</tr>
<tr>
<td>Crab Rangoon</td>
<td>Sweet &amp; Sour Sauce</td>
</tr>
<tr>
<td>Chicken Quesadillas</td>
<td>Guacamole</td>
</tr>
<tr>
<td>Tomato Basil Bruschetta</td>
<td>Balsamic Glaze</td>
</tr>
<tr>
<td>Chicken Marsala Duxelles Puff Pastry</td>
<td>125</td>
</tr>
</tbody>
</table>

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**Stationary Displays**

*Minimum of 25 people, prices listed are per person*

- **Raw Bar**: Shrimp Cocktail | Shucked Oysters | Littleneck Clams on The Half Shell | Horseradish Chili | Cider Mignonette | Drawn Lemon Butter | Saltines | 15
- **Vegetable Crudité**: Seasonal Vegetable Display | Buttermilk Herb Dip | 4
- **Fresh Fruit Display**: Seasonal Fruits | Berries | Fresh Mint | Honey Dipping Sauce | 6
- **Artisan Cheese Board**: Chef’s Collection of Domestic & Imported Cheeses | 5
- **Mediterranean Display**: Red Pepper Hummus | Mint Tabbouleh | Greek Olives | Cucumber | Celery Sticks | Marinated Artichoke | Pepperoncini | Pita Triangles | 6
- **Charcuterie Board**: Chef’s Daily Sausages | Fennel Salami | Smoked Meats | Artisan Cheeses | Peppers | Grain Mustard | French Bread | 9

**Display Bars**

*Minimum of 25 people, prices listed are per person*

- **Pasta Bar**: 12
  Cavatappi and Pappardelle
  Chef’s Marinara | Creamy Alfredo Sauce | Meatballs | Grilled Chicken | Broccoli | Peas | Onions
  Peppers | Wild Mushrooms | Asiago Parmesan | Garlic Bread

- **Whipped Potato Bar**: 10
  Red Bliss and Yukon Gold Whipped Potatoes | Sautéed Wild Mushrooms | Caramelized Onions
  Goat and Cheddar Cheeses | Smoked Bacon | Broccoli Flowers | Chopped Chives | Sour Cream | Butter

- **South of the Border Bar**: 12
  Tri-Colored Corn Tortilla Chips | Soft Flour Tortillas | Chef’s Prime Rib Chili | Tomato Salsa
  Jalapeno Queso Dip | Shredded Cheddar Cheese | Sour Cream | Guacamole

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Chef Attendant Required, $75 fee per station, price listed per person

**Stuffed Beef Tenderloin**
Roasted Red Peppers | Spinach | Gorgonzola

**Roast Prime Rib of Beef**
Horseradish Cream | Au Jus Demi Sauce

**Slow Roasted Turkey Breast**
Cranberry Chutney | Pan Gravy | Sage Stuffing

**Glazed Boneless Pork Loin**
Apple Coriander Chutney | Caramelized Onion | Pan Gravy

**Bone-In Virginia Ham**
Stone Fruit Chutney | Honey Grain Mustard

**Atlantic Salmon en Croute**
Baby Spinach | Roasted Red Peppers | Boursin Cheese | Lemon Tarragon Aioli

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All entrées served with:
Tossed Garden or Caesar Salad | Chef’s Selection of Starch | Fresh Seasonal Vegetable | Artisan Rolls | Butter Dessert | Freshly Brewed Coffee and Herbal Teas

**Entrées** (Choose One or Two)                                                        Per Person
Rosemary Crusted Statler Chicken | Cranberry Chutney | Pan Gravy                                      29
Baked Haddock | Lemon Butter | Herb Crumbs                                   30
Broiled Lobster Tail | Shrimp and Scallop Stuffing                    43
Grilled NY Sirloin | Horseradish | Shallot Butter                                 45
Roast Prime Rib of Beef Au Jus | Horseradish Crème                               41
Beef Filet | Stuffed Shrimp | Peppercorn Demi                               49
Seared Atlantic Salmon | Lemon Tarragon Aioli                           31

**Dessert** (Choose One)
Vanilla Bean Cheesecake | Berry Compote                                    
Cinnamon Apple Tartlet | Vanilla Crème                                     
Strawberry Shortcake                                             
Carrot Cake                                                     
Chocolate Torte                                                 

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Food & Beverage Service
The Ashworth by the Sea is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the State. As a result, the State does not allow guests to bring alcoholic beverages into the hotel.

Function Room Assignments
Room assignments are made according to the guaranteed minimum number of guests anticipated. Because these figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures. There is a room rental charge applied to all private function rooms, please contact the catering office for details.

Final Guarantee
The catering office must be notified of the minimum guaranteed attendance figure ten (10) business days prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater.

Menu Pricing
Our menu prices and other services may increase without notice. All menu prices cannot be guaranteed until 90 days prior to the event. Menu pricing would only be revised after that time due to drastic market fluctuation.

Additional Fees
- A room rental charge is applied to all private function rooms.
- Chef attendant may incur additional fees.
- Valet Parking is available.
- All food & beverage is subject to a 20% facility fee. Meeting space rental and other related services are subject to 9% NH State sales tax which will be calculated on the total of all charges.

Audio Visual Equipment
We will be pleased to arrange any audio/visual requirements for your function. Please advise the catering office of your needs a minimum of 3 days prior to your function. Charges for these needs will be added to your final estimated total.

Overnight Accommodations
Discounted rates on overnight rooms may be available for your guests who are staying at the Ashworth by the Sea. Contact the sales department for details.

Security
The hotel does not assume any responsibility for damage or loss of any merchandise or articles on the premises prior to, during or following any event.

Décor and Entertainment
Your sales contact will be happy to assist you with fresh cut flowers, theme décor and entertainment. The hotel does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance.